

METHODS OF INCREASING HARDNESS OF FOOD PRODUCTS

ABSTRACT

Acidic phosphates are blended, agglomerated or spray-dried with soy protein products to provide a composition which improves the hardness of food systems. The usage of this composition in processed meat systems results in improved hardness and slicing properties of the finished meat product. The amount of acidic phosphates in the mixtures should be in the range of 0.01% to 10% by weight relative to total weight of the food product.

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